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BY AVALANCHE

Avalanche is a functional illiterate who left the St. Louis area three decades ago in search of adventure. He enjoys motorcycling and all things outdoors. He lives with his wife and dogs.



BY CINDY MOORE

Cindy Moore is the mother of three superlative kids, servant of two self-indulgent felines and wife to one nifty husband. Her fictitious occupation? Archeological Humorist: someone who unearths absurdity and hilarity

in strange and unusual places including public restrooms, the lint filter, and church meetings. Most recently, she excavated a find in her neighbor's bird feeder.



BY DAVID FINKELSTEIN

David Finkelstein is a Master/Skill Automotive Service Technician and a shop owner. He's also invented garage service tools for mechanics and has served on both National and local Automotive Trade Industry Boards. He pioneered "Car Talk

Radio" starting out with KMOX/CBS Radio and hosted "Auto Talk" on KFTK/FOX News Radio for 15-years. David tests and evaluates new vehicles weekly and does some consulting with various auto manufacturers.



BY MATHEW DEKINDER

Mathew DeKinder is a film critic and member of the St. Louis Film Critics Association, and also serves as the publisher of the Community News.

Preschoolers discover nature and the outdoors at Broemmelsiek Park

Children ages five-and-under will love becoming little explorers as they learn and play in the park. Bring your adventurous tots to Broemmelsiek Park near Defiance, from 10 – 11 a.m., March 7, April 4, May 2, Oct. 3, Nov. 7 and Dec. 5, for St. Charles County Park's Little Explorer Nature Program.

This popular parent-child program focuses on a different theme each month. Preschoolers explore all things outdoors: birds, reptiles, insects, plants, animals, seeds, pollinators, dinosaurs, and more. Dress for the weather – we're going to take a short hike, play fun activities, read a story, and enjoy a snack together.

Broemmelsiek Park is located at 1795 Highway DD near Defiance and participants should meet at the park's visitors center. Cost is \$3 for each monthly program; each session is limited to 24 children. Pre-registration is required by calling the St. Charles County Parks and Recreation Department at 636-949-7535 or by signing up online at <http://bit.ly/2019ParkRegistration> for one or all the programs.



Submitted photo

SCCAD assistant chief attains American College of Healthcare Executives 'Fellow' distinction

Like other areas of the healthcare continuum, emergency medical services (EMS) is an industry that has undergone considerable evolution in recent years, and more change undoubtedly is on the horizon. St. Charles County Ambulance District (SCCAD) is well-positioned to develop and promote best practices to integrated community healthcare thanks to Assistant Chief David Lewis, who recently became a Fellow of the American College of Healthcare Executives (ACHE), the nation's leading professional society for healthcare leaders.

"The healthcare management field plays a vital role in providing high-quality care to the people in our communities, which makes having a standard of excellence promoted by a professional organization critically important," says Deborah J. Bowen, FACHE, CAE, president and CEO of ACHE. "By becoming an ACHE Fellow and earning the distinction of board certification from ACHE, healthcare leaders demonstrate a commitment to excellence in serving their patients and community."

Fellow status represents achievement of the highest standard of professional development. Only 9,100 healthcare executives hold this distinction. Candidates must fulfill multiple requirements, including passing a comprehensive exam, meeting academic and experiential criteria, and demonstrating professional/community involvement. Fellows are also committed to ongoing professional

development and undergo recertification every three years.

"Assistant Chief Lewis's leadership, problem-solving abilities and ability to develop strategic, collaborative solutions to issues in our industry and community make him an invaluable asset to our organization," said SCCAD Chief Taz Meyer. "His attainment of the ACHE's Fellow distinction points to his dedication to constant growth and improvement."

Since his arrival at SCCAD in 2015, Lewis has been instrumental in the development of several cutting-edge initiatives that see paramedics collaborating with healthcare partners across the community to improve outcomes. Examples include a hospital readmission avoidance program operated in collaboration with Barnes Jewish St. Peters and Progress West Hospitals, and a behavioral health telemedicine partnership with Behavioral Health Response that connects qualifying patients with masters-trained counselors as opposed to routing these individuals to an emergency department.

Lewis also spearheaded the creation of the district's Substance Use Recovery Response Team. Developed in early 2017 to help those affected by the opiate epidemic, the program received the American Ambulance Association's Community Impact Award for its unique approach to linking patients with treatment, giving them a chance at recovery.



Photo courtesy St. Charles County Ambulance District

Wentzville Mayor Nick Guccione presents community leader Donna-Marie Pierre with Wentzville's 2018 Citizen of the Year award.

Boone Home interpreters honored with regional awards

Two Certified Interpretive Guides (CIG) from The Historic Daniel Boone Home near Defiance are being honored by the National Association for Interpretation (NAI) Region 6 for their achievements in front-line interpretation. Lead Interpreter William Ray of St. Charles will receive the NAI 2018 Master/Distinguished Professional Interpreter Award and Living History Interpreter Shirley Pecoraro of Cottleville will receive the NAI 2018 Outstanding Interpretive Volunteer Award. Both accepted the awards at the annual conference in Wichita, Kansas, this month.

Over the past two years, Boone Home interpreters have been honored with five NAI Awards, four regional and one national. These award-winning interpreters ensure that visitors to the Boone Home walk away with a memorable and educational experience.

Ray has been educating and entertaining the community with historical interpretation for the past 25 years. Serving as the park's lead interpreter for the past nine years, he has become a mentor to staff and volunteers when it comes to telling the Boone family's story. He utilizes effective methods of interpretive techniques to engage audiences as he tours the home and village grounds during special events.

Ray also developed the curriculum for K-12 programs offered to

students who visit the Boone Home on school field trips and Home School Days. He is an avid fiddle, banjo, and dulcimer player, and leads the Traditional Music Days event held at the site in the summer. This year, Ray will perform at Traditional Music Days on Aug. 17 as well as other programs in the park. Ray's skill and commitment to his craft is described as being an invaluable asset to the site.

Pecoraro has been a devoted volunteer for the past 12 years at The Historic Daniel Boone Home, and has donated hundreds of hours of service to enlightening the public about the history of the Boone family. Known for her role as Rebecca Boone, the famous 18th century frontierswomen and pioneer wife of famed adventurer Daniel Boone, she is the first interpreter to greet and guide visitors through the home during special events, including the Historians in Residence programs, Christmas Candlelight Tours, National Boone Day, Farming Ways of the Frontier, and Spirits of the Past programs.

Pecoraro says she has a desire to be the best at telling stories of early American frontier life. Pecoraro will share her innovative interpretive techniques, ideas, and programs during one of the conference's concurrent sessions. Pecoraro will captivate audiences at the Historians in Residence programs on May 18, June 29, July 27, Aug. 17, and Sept. 21 and at other special events this year.

Search for leprechauns, Sasquatch, and the Loch Ness Monster at Indian Camp Creek Park

Let the search party begin. Join the St. Charles County Parks and Recreation Department from 11 a.m. to 3 p.m., March 16, at Indian Camp Creek Park in Wentzville, for Search Party 2019. Participants of all ages search for life-sized characters hidden along trails throughout 50 acres of the park. The first 50 players to complete the search win prizes and bragging rights.

The object of the game is to find the Chick-Fil-A Cow, Ranger Rick, leprechauns, Sasquatch, the Loch Ness Monster and other characters that are hidden along a section of Cannon Trail. A park map with clues will be provided, but you'll need your cell phone or a digital camera to take a picture of each character when found. The first 50 players to complete the game and return to shelter #3 will win prizes. The winners receive a Chick-Fil-A guest card for a free breakfast entrée, and a magazine from the National Wildlife Federation. Wear your St. Patrick's Day green that day and receive a bonus prize.

Indian Camp Creek Park is located at 2679 Dietrich Rd. All are welcome to play; cost is \$1 per player. Pre-registration is required by calling 636-949-7535 or online at <http://bit.ly/SearchParty2019>. Children 10 and under must be accompanied by an adult.



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New group connecting resources with needs



Submitted photo

The Cuivre River Electric Community Trust Board awarded a \$1,500 grant to Unite Wright City to connect residents in need with resources that help in a variety of ways. Pictured above is Heidi Box-Halleman, who co-founded the group with Jennie Bueneman.

Nearly every day, a plea for help is made.

It might be a family in need of clothing or other items. It could be a school staff member who is weeks away from losing their home to foreclosure. Or maybe it is adopting families during the holidays and making sure they have presents under the Christmas tree or a turkey at Thanksgiving.

Unite Wright City is connecting those in need with those who can help.

In December, the group was awarded a \$1,500 Operation Round Up grant from the Cuivre River Electric Community Trust. The funds will help the agency continue to connect people with a variety of resources that are available in the community.

"We had all these people who need help, we had all these people who can help, so we said let's find a way to combine it," said Heidi Box-Halleman, who co-founded Unite Wright City with Jennie Bueneman.

The idea for the group was formed during the summer when the two were trying to help students through the school district's backpack program, which provides food when classes are not in session.

Using the power of social media, the needs of an individual or family are published on the group's Facebook page. The support comes in many different forms, such as money, time, a mattress or microwave.

"The whole point was the school can't manage this," Box-Halleman said. "There are a lot resources in Warren County, but people were having trouble finding these resources. We're trying to be that connector."

Organizers are thankful for the support they have received, primarily from individuals and other organizations.

"The community has been awesome," Box-Halleman said.

While Unite Wright City is not an official nonprofit group, they work with other organizations in the community to funnel tax-deductible donations.

To learn more, visit the group's Facebook page (www.facebook.com/UniteWrightCity) or email unitewrightcity@gmail.com.

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Major league memories

St. Charles County Heritage Museum to unveil new exhibit that features memorabilia from the 22 St. Charles County natives to play Major League Baseball

By Brett Auten

With spring training starting to warm up, the mood in our baseball-crazed region is starting to lighten.

To go along with the sound of a cracking bat, a new homegrown Major League Baseball exhibit is coming soon to the Heritage Museum. The new display will feature 22 professional players from St. Charles County.

Titled “Locally Grown: The Major League Baseball Players of St. Charles County,” the exhibit will open on April 6. Former professional baseball pitcher Mark Buehrle of St. Charles and father and son duo, Ken and Tom Heintzelman of St. Peters, are among the big league names featured.

“Growing up in St. Charles County and playing sports in the local schools helped shape my career and become the baseball player I am,” Buehrle said. “I’m excited to be able to contribute to this exhibit at the Heritage Museum and encourage kids to be active and play on local sports teams.”

Buehrle’s place in the exhibit will take up the most real estate, and rightfully so.

Buehrle began his MLB career with the Chicago White Sox and started the opening game every season from 2002 to 2006 and again from 2008 to 2011. He also pitched for the Miami Marlins and Toronto Blue Jays. Buehrle pitched 200 innings in 14 consecutive seasons (2001–2014), tying Hall-of-Famers Greg Maddux, Phil Niekro and Christy Mathewson. He recorded at least ten wins in 15 straight seasons.

Buehrle pitched a no-hitter against the Texas Rangers on April 18, 2007, surrendering just one walk to Sammy Sosa who was then picked off at first base. Two seasons later, Buehrle pitched the 18th perfect game in baseball history against the Tampa Bay Rays on July 23, 2009. In White Sox pitching history, Buehrle is fifth all-time in strikeouts, sixth in games started, and eighth in wins and innings pitched.

Buehrle attended Francis Howell North

High School. In his sophomore year, Buehrle was cut from the school’s baseball team. After high school, he attended Jefferson College in Hillsboro. He was later selected in the 38th round of the 1998 draft by the Chicago White Sox organization.

The new exhibit will feature some of Buehrle’s hats, the ball from his perfect game and his Golden Glove award.

Pardis Zahedi is the park historian.

“It was a big of a challenge trying to find all of the players, especially the older ones,” Zahedi said. “I knew baseball had a big impact here but I was really not expecting to see such a high number (of professional players). I thought, maybe it will be 10. But more names kept coming out.”

Though still weeks away from its opening, visitors to the museum have already caught wind of its opening.

“I have been connecting with some visitors and they are excited about learning about people they know or may know through a mutual friend or relative,” Zahedi said. “It really shows how interconnected the community is in St. Charles County.”

The baseball exhibit will be the perfect segue from the high school athletic exhibit that debuted at the museum last year.

The new exhibit is all about enhancing the museum’s “Our Sporting Heritage” exhibit, which celebrates recreation by showcasing the history of hunting and fishing in St. Charles County and Missouri from prehistoric times to the modern era. The sporting



Photos by Kate Edmonson

Top: St. Charles County Heritage Museum historian Pardis Zahedi stands with Major League Baseball star and St. Charles County Native Mark Buehrle’s Gold Glove Award that will be just one of the pieces that will be a part of the museum’s new exhibit titled “Locally Grown: The Major League Baseball Players of St. Charles County.”

Bottom: Major League Baseball memorabilia will be a part of the St. Charles County Heritage Museum’s new exhibit.

exhibit features a Marksman Training Simulator, an interactive digital hunting simulator that has the largest video shooting surface in the world and is one of only three of its kind in the United States. The simulator allows visitors to experience the thrill of hunting duck, deer, bear, and boar, as well as clay targets, and was donated to the Parks Department by hunting enthusiast August A. Busch III.

There is no charge to tour the museum or use the training simulator. Open from 10 a.m.–5 p.m., Wednesday–Saturday and 12–5 p.m. on Sunday. For more information, call the museum at 636-255-6000.

Stars Shining brilliantly

hosts a night of dancing and fun for the special needs community

Stars Shining Brilliantly is a nonprofit organization the purpose of which is to provide positive social interaction experiences for developmentally delayed young men and women living in St. Charles County. The leadership and members of the organization are grateful for the many blessings they continue to receive and are united in their desire to bring joy and happiness to the lives of those who are less fortunate. Stars Shining Brilliantly is their call to service.

It was the vision of the organization's leader, Linda Johnson, and her unrelenting spirit and energy that has created this worthwhile endeavor. Stemming from a weekly bible study group she leads and the desire of its members to serve, Linda recalled the annual dance for the special needs community sponsored by her hometown church in Rockford, Illinois. From those discussions, the reality of what is now Stars Shining Brilliantly was launched.

Linda has worked tirelessly to recruit volunteers, and to establish a network of organizations, agencies and corporations that service the special needs community. The mission of Stars Shining Brilliantly is to improve the quality of life within the community of developmentally delayed men and women and provide opportunities that will support wholesome community interaction and enhance social skills.

The sole focus of the organization is to conduct an annual "prom" event, called "A Night of Dancing With the Stars," for their special needs guests. Its inaugural dance will be held on May 3 at the Christy Banquet Center in O'Fallon. Guests, as well as parents/guardians, will be afforded VIP treatment, all of which will be made available at no cost. Guests will be provided with positive interactive experiences designed to add fun and laughter to their lives and

enhance their esteem needs. Female guests will be given a prom dress and jewelry, and men will be provided with a tuxedo rental.

During the prom, guests will participate in the following: women will be provided make-up and hair styling, shoe shines for the men, corsages or boutonnieres, a red carpet entrance, prom photographs, sit-down dinner, DJ music for dancing, limousine rides, karaoke room and photo booth and a swag bag.

For those caring folks, there are many opportunities to volunteer their time and skills to serve. According to a spokesperson, their biggest challenge has been obtaining corporate sponsorship. To learn more about Stars Shining Brilliantly, register to attend the dance, volunteer to serve in a variety of capacities, or make a donation, readers can visit its web site at www.starsshiningbrilliantly.org.



Stars Shining Brilliantly founder
Linda Johnson.

Submitted photos



SAINT PATRICK thrives in Wentzville

By Brett Auten

St. Patrick
Parish has
grown
with the
region and
celebrates
its patron
saint every
year with
a huge
corned
beef and
cabbage
dinner



St. Patrick Parish has been a cornerstone and an anchor of faith in Wentzville for well over a century.

St. Patrick Parish, located at 405 S Church, began as a mission parish of Montgomery City. Reverend J. J. Head attended to the mission, as well as other missions and parishes in the towns along the Wabash railroad. In those days, Father Head made the trip to Wentzville twice a month to celebrate Sunday mass and masses were held in the Masonic building in town. On Sept. 15, 1882, Bishop Patrick J. Ryan dedicated this mission as St. Patrick Parish in keeping with his Irish heritage, but there was still the need of an actual church. The land was secured from Colonel Joseph and Mrs. Ruth

Savage in the sum of \$200 for three and a half acres. This property is the present site of the parish buildings on Church Street.

Although the church had been dedicated in 1882, the first resident pastor, Father Peter Byrne, did not arrive on the scene until 1905. Father Byrne resided in the Wentzville Hotel until the parochial residence was built. Father John Kretchter succeeded Father Byrne and began establishing a school, holding classes in his residence until 1909 when the school was completed. Over the years, the parish has had 16 pastors and between 60 and 70 Sisters of the Most Precious Blood have served St. Patrick School as teachers and as principals.

Ground was broken for the present church in

1986 and on March 29, 1987, the project was complete. With its Mediterranean look with rounded archways and angular comers, the St. Patrick steeple houses three bronze bells of graduated size. The large bell is four feet round, the medium bell is three feet round and the small one is two feet round. They were specially ordered and cast in Holland for St. Patrick Church. A large statue of St. Patrick stands in the front entrance.

Reverend Brian Fischer has been with St. Patrick since June of 2015. Like everything in Wentzville, St. Patrick has also seen a boon in attendance.

"The past four years we have had over 500 new families come to St. Patrick," Fischer said. "There are a lot of young families and it's great getting them involved. It is exciting to be part of such a vibrant community. It excites us and brings so much life into the building."

Currently, St. Patrick is a parish of 1,900 families and as you would expect, the celebration of St. Patrick's Day is a monumental event on the church calendar.

This year, as it has since 1947, St. Patrick Parish will host its annual corned beef and cabbage dinner.

The corned beef and cabbage dinner has been a major event at St. Patrick Parish since the first dinner was held at the Wentzville Community Club then located where Crossroads Square Shopping Center is now on Pearce Blvd. The families of the parish prepared most everything for the dinner from scratch including the horseradish. In the beginning, members recall Alma and Pres Heady cured the beef at their house. In 1951 they started cooking the beef in cauldrons over open fires at Schroeder's farm. The first year 200 pounds of beef were prepared. There were 2,400 pounds of corned beef prepared for the dinner in 2004.

The parish now orders and prepares over 2,800 pounds of beef and 450 pounds of ham for the one-day event and is still cooked

in kettles over the fire at Schroeder's farm.

In preparation, many volunteers gather the day before to wash, peel and cut up 1,000 pounds of cabbage, 600 pounds of carrots and 1,100 pounds of potatoes, all of which gets cooked fresh that Sunday. Cornbread is also mixed that day and hundreds of homemade cakes, pies, and loaves of bread are delivered.

Even though it takes a lot of preparation and work by many volunteers, it is also a great source of fellowship by all those working together.

"It's almost like a throwback to the 1950s," Fischer said. "It feels like family when you have a large circle of people peeling and cutting. It's awesome."

It takes over 600 people working together but the results are well worth it. Saturday prep includes kettle cooking meat, cupping horseradish, peeling and cutting carrots (bring a knife/peeler/pan), cleaning potatoes, cutting cabbage, making applesauce, cleaning and setting tables, organizing desserts and slicing meat.

"It is quite the site when you walk into the social hall and there are these giant bags of food," Rev. Dan Kavanagh, Associate Pastor at St. Patrick, said. "It is a pretty daunting task to get through all of that but. It takes plenty of teamwork. It's a really cool atmosphere."

Sunday dinner volunteers help in both the social hall and cafeteria with collecting money, serving meals and drinks, slicing potatoes and cornbread, cleaning dishes, trash service, and clean-up crew.

This year's event will be Sunday, March 17. The dining room will be open in the St. Patrick's Social Hall from noon to 5 p.m. Carryout will be available from noon to 6 p.m. in the school cafeteria. Adult tickets are \$13 and children ages 4-12, \$5. Carry out meals are \$11. For more information, visit www.stpatrickwentzville.org/cornedbeef.



Photos by Kate Edmonson

Mechanized mishaps

BY AVALANCHE

I saw the piece of broken wood rising up out of the snow pile I was lifting with the loader bucket. Full stop - that piece of wood was the landscaping tie used as a border of the parking area I was clearing. Since the lower half of the wood was still frozen solidly into the ground, I realized I now had a repair project for the spring - at my expense. I lowered the pile back down, hammered the dislocated wood back into place (for now) and made a mental note to e-mail the property owner about it before she got home.

Moving things that want to remain stationary is the whole purpose of heavy equipment. Whether it is moving tons of fresh snow, rearranging many cubic yards of dirt and rocks, or scraping a house from its foundations, turbocharged horsepower makes it happen. The machinery pretty much always does what the operator tells it to, via levers, joysticks and foot pedals. In most cases of something being moved that should have remained untouched, the operator's input via those controls is the errant factor.

Public works departments are staffed, or at least on call, around the clock, every day of the year. Years ago, on Super Bowl Sunday, a television was smuggled not-so-

discreetly into a garage in a municipality that shall remain nameless, in order to protect the guilty. An on-duty, supposed-to-be-working crew of plow drivers and mechanics huddled around the contraband television as game time approached. There was one intrepid soul with an impeccable work ethic who chose to use that time to clean up ditches with a road grader. As the operator was conscientiously earning his pay, a shallowly buried cable was caught by the grader blade, and several yards of the cable were destroyed. In short order, frantic calls began coming into the town's manager and public works director. Those very unhappy bosses then began calling the shop. It turned out that the munched cable in question was the supply line for the local cable TV. About one-third of the municipality lost television coverage during the big game. Much hate and discontent was heaped on the operator, the lone employee on the payroll who was actually doing what he was getting paid to do. Being a slacker was the better option that day. No good deed goes unpunished.

Even during dry weather, the forces of horsepower, many tons of steel and payload, steep terrain and the inexorable pull of gravity can result in some unusual

situations. A tandem axle dump truck managed to pull a spectacular wheelie right in front of my house. As the operator was dumping a load of road base for some maintenance work, the load shifted to the rear of the truck bed. The truck, already pointing up a steep slope, lofted the front end several feet into the air. A neighbor came out, took one look, and went right back into his house, not wanting to be anywhere near the event. As the load emptied, the front of the truck returned to earth with a jolt, but no damage, except perhaps to the driver's sanity.

At the shop mentioned above, any time someone got stuck and required assistance to get out of their predicament, the hapless operator had to buy a six-pack of beer for an end-of-season party. During heavy snow years, the springtime party needed to take place over a couple of weekends; there was simply too much beer for one afternoon.

I'm not about to criticize any of the aforementioned operators; their skills are far superior to mine. Their misadventures are noted only for a bit of lighthearted entertainment, and as examples of how even the best trained and skilled drivers have bad days.

Clean getaway



BY CINDY MOORE

SPRINGTIME IS AROUND THE CORNER AND WITH IT COMES SPRING CLEANING.

My husband and I took notice of our hoarding when one day I lost him in the house. I finally found him stuck in a closet. His leg was pinned down in between an unused pair of skis. An old lamp shade had fallen on his head and muffled his cries for help. We decided it was time to unload.

The expert de-clutterers say that you must look at each item and have a conversation with it. Only then can you break the emotional ties and send it off to Goodwill.

We must ask: "Do you bring me joy? Do I love you? Do I need you? Would I trade inner peace for you?"

We went about our task and made piles.

I wandered over to my husband's mound and noticed the shirt that I had specially picked out for his birthday.

"What's this? It's still got the tag on it. I used all of my Kohl's cash for it! Doesn't it bring

you joy?"

"Not really. It doesn't quite fit. I've gained a few pounds sitting around all winter looking at our hoarding."

"What about your inner peace?"

"Apparently I won't get any if I don't keep it."

"No, you won't," I said as I hung it back in his closet.

"And what's this?" I asked picking up a cat calendar.

"Uh...it's 2019."

"And?"

"That says 2001."

"But the pictures still bring me joy." I tucked it away in my sock drawer.

He then wandered over to my pile.

"What?! You're throwing away these good screwdrivers?"

"We've got twenty," I said. "I whittled it down to nineteen."

"But these are still good. I think the kids will need them."

"I'm sure they've got screwdrivers of their own."

"Probably not twenty; they can use a few spares in case they misplace them," he said shoving them into his pockets.

I noticed he slyly tucked something else under his arm.

"What's that you're sneaking off with, Mister?! Are those your old pajama bottoms?"

"But they're so comfy and my favorites."

"No! They have a hole wide enough in the backside to let in the entire polar vortex!"

"Well, I've talked to them and we still love each other."

Our piles were quickly dwindling down to nothing. We were making no progress. A snap decision had to be made or we'd be buried in our hoarding until death.

We boxed up the rest and placed it on the porch. Within ten minutes it had disappeared. Those porch pirates aren't so bad after all.

2019 RAM TRUCK

CELEBRATES A DECADE OF
BEING TOPS IN ITS CLASS

BY DAVID FINKELSTEIN



It was back in 2009 when the Ram Truck launched as a stand-alone division from Chrysler/FCA. Their business model was forged on meeting the demands of various truck buyers and delivering benchmark-quality vehicles. Their direction overall is clearly emphasizing the need for durability, strength, technology and efficiency. With a full lineup of trucks, the 2019 “no-compromise” Ram 1500 pickup is in the spotlight.

Engineering put forth a blueprint that helps deliver on a pickup that includes features that further help frame a vehicle with quality materials and class-exclusive abilities to out-power, out-tow and out-haul every single competitor, with the segment’s most comfortable ride and car like handling overall. Worth mentioning is the fact that Rams generally have the highest owner loyalty and awards than any other half-ton light duty truck sold in America, and over the last 30 years, Ram has the highest percentage of trucks still registered on the road. These benchmarks will likely continue with the 2019, as this newest version continues to out-perform the competition when cross shopping Ford and Chevrolet.

Here’s an overview of the newest version: The all new front end design now includes a handsomely chiseled Ram’s head logo and

grille assembly. Additionally, it’s manufactured with the most dramatic characteristics between models, ranging across six distinct price classes in order to reach out to a vast customer base. The overall cab length has increased some four inches, creating a spacious interior for additional features and passenger comfort. Of course, this results in much more storage capacity, versus its closest competitor.

Also offered is the first of its kind, a 12-inch fully configurable (center dash mounted) touch screen which includes tailor-made graphics. The re-engineered center console housing has 12 different storage configurations and offers never-before seen customization for the most adaptable interior in any truck. Second row seats can recline up to eight degrees plus fold into a true flat-load floor with integrated storage bins.

Reducing the weight of components on the new Ram 1500 improves fuel economy and allows for more content while raising payload and towing capability. By using effective high-strength steel as well as composites and aluminum, the 2019 Ram has dropped nearly 120 pounds from the chassis (100 pounds from frame alone) and nearly 225 pounds overall when compared to the previous generation. Extensive wind-tunnel testing honed

this redone truck’s exterior shape, resulting in class-leading aerodynamics.

Ride and handling was improved with state-of-the-art shocks and an available air ride suspension. This four-corner air suspension system offers up load-leveling capability. It automatically detects load on the suspension, from a trailer or camper being towed. It also allows for ease of passenger entry and bed loading. Ram now adds a robust 4x4 off-road package for nearly every trim. In addition to their eTorque mild hybrid system with fuel savings in mind, the powertrain line-up includes their 3.6-liter Pentastar V-6 engine, producing 305 horsepower and 269 lb.-ft. of torque. Every 2019 Ram 1500 is equipped with a fully electronic TorqueFlite eight-speed automatic transmission. With more than 100 available safety and security features, this Ram truck is available with the latest in advanced safety technology. The vehicle is backed by the factories basic three-year/36,000 mile warranty and their five-year/60,000-mile powertrain limited warranty, including free towing (if necessary) to the nearest Ram Truck dealer. The warranty also is transferable. It’s built at their Sterling Heights Assembly Plant located in Michigan. The starting price (MSRP) reflects \$31,695 excluding shipping charges.

Roughing it high-tech style

By Russ Patton, owner of Byerly RV

In my 40 years in the RV business, I have never ceased to be amazed at the creativity of RV manufacturers. The first "RV" my father bought was a metal utility trailer with a bifold metal top upon which you pitched a tent. He predicted this was the wave of the future, so he sold his service station and bought out Mr. Byerly.

The annual trade show in Louisville, Kentucky introduced many imaginative creations, such as a travel trailer that imitated a caboose car, one with a hot tub, a traveling party mobile and a lot more. RVs evolved from simple boxes into motorized luxury condos. The current trend is to downsize and get back to camping... sort of.

Now, even the hardcore camper's lifestyle has changed. Along with backpacks and binoculars, we add bicycles, kayaks, tents, coolers, mini-kitchens and comfortable (and dry) sleeping arrangements. For the new campers, Byerly introduces two new products: The No Bo (No Boundaries) and the Sylvan Sport "Go." These are creatively combined with hi-tech engineering. These are light weight, off-road towable vehicles. Some models include tents and others the conventional hard sides.

The "Go" is light, weighing in at 840lbs. It is a utility trailer which morphs into multiple uses, including a tent, room for kayaks, bikes and all your portable camping equipment. National Geographic Adventure calls it the "coolest camper ever."

The "No Bo" comes in a variety of configurations and models



**Worth
the
Drive**

ranging from 1,500 to 3,500lbs.

You can tell the new school of designers are from the GoBot generation. One model opens up in every direction with a rear ramp which opens up room for an ATV, an awning which wraps around half the trailer and a tent mounted on the roof – like a tree house. RVs are fun!

Whether it's \$10,000 basic campers or \$500,000 luxury motorhomes, Byerly has a vehicle to fit your budget. Check us out at www.byerlyrv.com, Facebook, or just come see us in Eureka, Missouri, just one exit east of Six Flags on I-44.

Byerly RV: 295 East Fifth St. | Eureka, MO 63025

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Elite Heating and Cooling is located at 13 W. Allen St., Suite B in Historic Downtown Wentzville near West Allen Grill, but will be relocating to 108 Hamilton Industrial Ct. to better serve our customers.

The business is owned by Tim Schellert and provides heating, cooling, and water heater service to residential. The business also provides gas inspections, restaurant kitchen inspections and Old Hickory Smokers service for its commercial customers. The business likes to give-back to the community through its participation in a variety of charitable causes such as Little Black Book and Habitat for Humanity. As a Lennox dealer they are also involved in the Lennox Feel the Love program which provides a new heating and air conditioning unit to a deserving family free-of-charge. Elite has been in business since 2003. We invite you to give us a call to respond to all of your heating and cooling needs. **Phone is: (636) 887-0971**

Diversify your dinner menu.....

Crafting quick, easy, nutritious meals is one of the most common goals for home chefs, yet it may sometimes be difficult to keep the menu feeling fresh and new. By introducing a variety of ingredients, you can broaden the horizons of your family's dinner options.

For creative, simple, tasty family meals, consider these globally inspired recipes that highlight inventive ways to incorporate veal as a satisfying main ingredient in nearly any dish. From sandwiches to salads, the versatility of an ingredient like veal can help you build out a full menu with a wide array of protein-rich dishes. With recipes like these, veal can become a staple on your family's weekly menu.

Visit vealmadeeasy.com for additional recipes and complete nutrition information.

Mediterranean Grilled Salad

Prep time: 20 minutes | Cook time: 10 minutes | Serves: 4

Ingredients:

1 large orange (12 ounces)	1/2 small red onion (1 1/2 ounces), thinly sliced
1/2 cup Italian salad dressing	1 1/2 cups cooked farro
1 teaspoon Dijon mustard	2 cups packed baby arugula (about 3 ounces)
1 veal cutlet (12 ounces), pounded to 1/4-1/8-inch thick	1 head radicchio (4 ounces), cored and torn (about 2 cups packed)
1 bulb fennel (7 ounces), trimmed, halved and cored	1/2 cup toasted hazelnuts, chopped
	1 ounce Parmesan cheese

Nutrition information per serving (about 2 cups): 30 g protein; 36 g carbohydrate; 17 g fat; 3 g saturated fat; 50 mg cholesterol; 560 mg sodium; 6 g fiber; 9 g total sugars; 3 mg iron; 539 mg potassium.

Directions:

Grate 1/2 tablespoon zest from orange; reserve orange. Stir zest into salad dressing.

Use knife to remove skin and pith from orange. Use knife to cut between fruit and membrane to release each orange section. Squeeze membrane to extract 1/4 cup juice; reserve juice and orange sections.

In bowl, whisk reserved orange juice, mustard and salad dressing. Remove 1/4 cup dressing to re-sealable food storage bag. Add veal cutlets to dressing in bag. Re-seal bag and turn several times until veal is coated with dressing; set aside.

Prepare grill or heat grill pan over medium-high heat on stovetop. Remove veal cutlets from dressing; discard dressing. Grill veal cutlets 5-6 minutes, turning once. Remove cutlets from heat. Place on cutting board and cut into bite-size pieces.

Thinly slice fennel halves and place in bowl. Add red onion, farro, arugula and radicchio; toss. Add veal, orange sections, reserved salad dressing and hazelnuts.

Draw blade of vegetable peeler across surface of cheese to make thin ribbons. Toss to coat with dressing. Divide salad among four bowls.



Veal, Spinach and Tomato Arepas

Prep time: 15 minutes | Cook time: 20 minutes | Serves: 4

Ingredients:

1/2 pound veal cutlets
1 teaspoon cumin
1/2 teaspoon chili powder
1 1/2 tablespoons olive oil
2 green onions (1 ounce each), sliced
1 clove garlic, minced
1 can (10 ounces) diced tomatoes and green chilies
1/8 teaspoon salt
2 cups packed baby spinach (about 2 1/2 ounces)
4 arepas (5 inches in diameter)
1/4 cup crumbled queso blanco cheese (1 ounce)

Directions:

Pound veal cutlets into 1/4-1/8-inch thickness; cut into 1-inch strips. Place in bowl and toss with cumin and chili powder.

In 12-inch, nonstick skillet over medium heat, heat olive oil. Cook veal strips 1-2 minutes. Remove veal to plate; keep warm. In same skillet over medium heat, cook green onions and garlic 2-3 minutes. Add tomatoes and salt; over high heat, heat to boil. Reduce heat to low; simmer 5 minutes until slightly reduced.

Stir in spinach. Cook 3-4 minutes, or until spinach wilts and is tender. Return veal to skillet; heat through.

To serve, heat skillet or griddle over medium heat. Toast arepas on each side until lightly browned and heated through, turning once.

Cut each arepa in half horizontally. Top bottom half of each arepa with veal mixture. Sprinkle each with cheese; replace arepa tops.

Nutrition information per serving (1 arepa): 15 g protein; 12 g carbohydrate; 14 g fat; 5 g saturated fat; 50 mg cholesterol; 450 mg sodium; 2 g total sugars; 10% DV calcium; 10% DV iron.



Veal Za'atar Flatbreads

Prep time: 15 minutes | Cook time: 25 minutes | Serves: 4

Ingredients:

1/4 cup za'atar seasoning
3 tablespoons extra-virgin olive oil, divided
1 package (10 ounces) flatbreads
1 onion (4 ounces), finely chopped
1/2 pound ground veal
1/4 cup crumbled feta cheese
1 tomato (6 ounces), cored and chopped
chopped parsley, for garnish

Directions:

Heat oven to 425 F. In small bowl, combine za'atar seasoning and 2 tablespoons olive oil.

Spread about 1 tablespoon za'atar mixture on each flatbread. Arrange flatbreads on large baking sheet; set aside.

In 10-inch skillet over medium heat, heat remaining olive oil. Cook onion 4-5 minutes, stirring occasionally. Add veal and cook 4-5 minutes until no longer pink, stirring to break up meat.

Remove skillet from heat; stir in feta cheese. Spoon 1/4 veal mixture onto each flatbread. Sprinkle each flatbread with tomato. Bake 8-10 minutes, or until hot. Sprinkle each flatbread with parsley.

Nutrition information per serving: 17 g protein; 40 g carbohydrate; 19 g fat; 5 g saturated fat; 45 mg cholesterol; 760 mg sodium; 1 g fiber; 5 g total sugars; 10% DV calcium; 15% DV iron.



Final film in **‘HOW TO TRAIN YOUR DRAGON’ TRILOGY** provides a satisfying and endearing conclusion

The “How to Train Your Dragon” movie franchise has staked out its own distinctive corner of family entertainment over the past decade. It was quirky with a sarcastic tone, but also landed strong emotional beats and took big chances, like killing off major characters.

Now that we’ve come to the final film in the trilogy, “How to Train Your Dragon: The Hidden World,” the series has earned the right to go anywhere it wants and fortunately where it wants to go is a satisfying and endearing conclusion.

The story continues to follow Hiccup (Jay Baruchel), a young Viking chief whose village has become a place where humans and dragons live in harmony. The problem is this is not the case in the rest of the world as dragon hunters start to zero in on Hiccup and his dragon utopia.

Even though Hiccup and his friends (who are voiced by the likes of America Ferrera, Cate Blanchett, Craig Ferguson, Jonah Hill, Kristen Wiig and Kit Harrington) are out to save as many dragons as they can, they begin to realize they can no longer keep the dragons safe in their village.

This is made even clearer when the dragon hunters bring in hired gun Grimmel (F. Murray Abraham, who knows how to menace with the best of them), who has his sights set on Hiccup’s dragon and really the star of the entire trilogy, Toothless.

Of course, Toothless has his sights set on something else entirely, as a female Night Fury Dragon makes her appearance and their courtship provides some of the funniest and sweetest scenes in the film. Even though the film spends some long stretches as a fire-breathing “Lady and the Tramp,” the relationship between Hiccup and Toothless is still at the heart of this franchise.

If there is a unifying theme to these movies, it’s things are not necessarily what they appear to be at first glance and change, for better or worse, is inevitable. The strength of these films is it delivers these thoughtful subjects wrapped inside a funny and entertaining animated movie.

Even though each movie works as a standalone film, writer/director Dean DeBlois has his characters grow and change throughout the trilogy, most notably Hiccup, who goes from an uneasy outcast to a confident leader.

And even though after three movies I’m still not sure I know exactly how to train a dragon, it’s been a fun ride and journey that has delivered every step of the way.

“How to Train Your Dragon: The Hidden World” is rated PG for adventure action and some mild rude humor.

march



1 – READ ACROSS AMERICA DAY

2 – WASHERS TOURNAMENT

The St. Charles County Parks and Recreation Department is seeking competitive teams for its 10th Annual Washers Tournament at the National Horseshoe Pitchers Association Hall of Fame at Quail Ridge Park, located at 560 Interstate Dr. near Wentzville. Players at least 16 years of age will have a chance to test their skills against the area's best players as teams compete for cash prize in this double-elimination tournament. The event is co-sponsored by the Quail Ridge Horseshoe Club. Registration and practice time on the indoor court are from 10:30–11:45 a.m. the day of the event. The tournament begins at noon. Cost is \$25 per team of two. All teams are guaranteed to play at least four games or two rounds. Each round consists of the best two out of three games. Cash prizes will be awarded to the top teams, with prize values dependent upon the number of teams entered in the tournament. Spectators are welcome and food and drink is available for purchase from the concession stand. For more information about the washers tournament, call the parks department at 636-949-7535.

6 – ASH WEDNESDAY

10 – DAYLIGHT SAVINGS TIME BEGINS

17– ST. PATRICK'S DAY

20 – FIRST DAY OF SPRING

MARCH 22-31 – THEATER PERFORMANCE

Disney's "Newsies" the Musical is coming to the Donald D. Shook Fine Arts Building theater at St. Charles Community College at 7 p.m. March 22. There will be several additional showings: 2 p.m. March 23; 7 p.m. March 23; 2 p.m. March 24; 7 p.m. March 29; 2 p.m. March 30; 7 p.m. March 30 and 2 p.m. March 31. Tickets can be purchased for \$10 each at www.stchastickets.com.

29 – NATIONAL VIETNAM WAR VETERANS DAY

30 – CHARITY DANCE

KC Knights of Columbus (Dardenne Prairie) Ladies Charity Dance takes place from 6:30 – 11 p.m. at 2199 Post Rd. Tickets are \$15 a person and includes beer, soda, snacks and bottled water. To purchase tickets contact Shirley Boyer at 314-795-5577.

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